

LUKE'S



Proudly Established
in Florida
2017

Starters

- Oysters on the Half Shell* *half dozen* 18 | *dozen* 36
- Roasted Mushroom Soup *crispy leek, chive, truffle* | 11
- Honey BBQ Chicken Wings *lime gastrique, scallion ranch* | 14
- PEI Mussels *chorizo verde, green chili, cilantro mayo, crispy yuca* | 15
- Fried Green Tomatoes *topped w/ rock shrimp remoulade "louie" salad* | 16
- Crab & Artichoke Fondue *spinach, gruyere, fontina, hand cut tortilla chips* | 24
- Cubano Sliders *pulled pork shoulder, ham, swiss, dijon aioli, house pickles* | 16
- Chips & Dip *sweet onion blt dip, bacon, lettuce, tomato, house kettle chips* | 12
- Thai Coconut Rock Shrimp *asian lime, shishito pepper, crispy rice, grilled bread* | 14
- Yellowfin Tuna Tartare* *crispy shell, cucumber, avocado, citrus-soy vinaigrette* | 19
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- Sourdough Flatbreads
- sausage, salumi, chili crunch* | 19 *tomato, fontina, basil* | 18 *mushroom, ham, fig, goat cheese* | 19

Salads

- Seared Yellowfin Tuna* *greens, cabbage, avocado, orange, radish, wonton, ginger vinaigrette* | 29
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- Luke's Wedge *iceberg, avocado, onion, tomato, creamy bleu, bacon vinaigrette* | 15
- Kale *golden raisins, aged cheddar, apple, cabbage, toasted hazelnuts, creamy citrus dressing* | 15
- Little Gem Caesar *anchovy dressing, caper, parmesan, garlic breadcrumbs* | 14
- Field Greens *asian pear, feta, toasted pecan, honey-thyme vinaigrette* | 13
- add to your salad: grilled chicken* | 8 *grilled salmon* | 15

Main Plates

- Cheeseburger *american cheese, lettuce, tomato, sweet onion pickle, fries* | 20
- Crispy Fish Sandwich *battered fresh cod, tomato, lettuce, caper-tartar aioli, fries* | 24
- Steak Sandwich *sliced flat iron, chimichurri, sweet onion jam, aged provolone, ciabatta, fries* | 26
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- Fresh Market Catch *daily selection, simply prepared* | A/Q
- Crab Cakes *jumbo lump crab, citrus-herb beurre blanc, tomato-smoked pepper jam, fries* | 44
- Swordfish Milanese *lightly breaded & fried, tomato-radish-micro green salad* | 31
- Ginger-Soy True North Salmon *grilled, ponzu cucumber salad, wonton crisps* | 32
- Roasted Florida Snapper *white bean ragu of roasted carrots, fennel & swiss chard, pimento aioli* | 39
- Rigatoni *fennel sausage, broccolini, white wine cream, calabrian chili* | 23
- Roasted Airline Chicken Breast *potato wedges, broccolini, dijon-onion & gruyere sauce* | 26
- Cheshire Pork Chop *goats cheese boursin grits, wilted spinach, tomato, bourbon jus* | 37
- New York Strip "Chairman's Reserve" *au poivre butter, garlic spinach, fries* | 49
- Australian Angus Filet Mignon *potato puree, caramelized spring onion, bearnaise* | 54

Sides

- French Fries | 7 Goats Cheese Boursin Grits *tomato* | 9 Ponzu Cucumber Salad | 8
- Potato Puree | 7 Grilled Broccolini *chili vinaigrette* | 9

PLEASE LET YOUR SERVER KNOW ABOUT ANY ALLERGIES OR DIETARY RESTRICTIONS. *Gluten-Friendly Menu Available*

consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food-borne illness

a 20% gratuity will be applied to groups of 8 or more

By the Glass

Bubbles & White

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Prosecco / montelliana, italy	11		42
Blanc de Blancs / raventós i blanc, catalunya	13		50
Rosé / giusti “rosalia”, veneto	12		46
Moscato d’Asti / g.d. vajra, piedmont	14		54
Sauvignon Blanc / sandy cove, marlborough	12	18	46
Sauvignon Blanc / paul buisse, loire valley	11	16	42
Pinot Grigio / tiefenbrunner, alto-adige	11	16	42
Gruner Veltliner / stadt krems, kremstal	13	19	50
Riesling / dr. g, qualitätswein, mosel	10	15	38
Albariño / pazo das bruxa, rias baixas	12	18	46
White Blend / the curator, coastal, south africa	10	15	38
Chardonnay / six hats, western cape	11	16	42
Chardonnay / elizabeth spencer, mendocino	17	25	66

Rose & Red

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Rosé / mirabeau “forever summer”, france	11	16	42
Nerello Mascelese / nicosia, etna rosso	17	25	66
Pinot Noir / planet oregon, willamette valley	14	21	54
Pinot Noir / crossbarn by paul hobbs, sonoma	16	24	62
Malbec / catena, vista flores, mendoza	11	16	42
Cabernet Franc / tintonero, uco valley, mendoza	11	16	42
Red Blend / st. jacques d’albas “le petit”, pays d’oc	13	19	50
Tempranillo / carlos serres, reserva, rioja	12	18	46
Shiraz / man family, cape coast, south africa	11	16	42
Cabernet Sauvignon / bulletin place, barossa	10	15	38
Cabernet Sauvignon / knuttel family, sonoma	17	25	66

Bottled Wine

Bubbles

- Brut** / duval-leroy “réserve”, champagne | 165
- Brut** / dom. serene “evenstad reserve”, dundee hills, willamette | 210
- Brut Rosé** / j vineyards, russian river valley, sonoma county | 75

White Wine

- Riesling** / grosset, polish hill, clare valley, south australia 2020 | 120
- Sauvignon Blanc** / arkenstone, howell mountain, napa 2018 | 185
- Chardonnay** / liquid farm “white hill”, sta. rita hills 2018 | 100
- Chardonnay** / dom. serene “evenstad reserve”, dundee hills 2020 | 150
- Chardonnay** / dom. de montille, puligny-montrachet 2019 | 180
- Chardonnay** / kongsgaard, napa valley 2018 | 235

Red Wine

- Pinot Noir** / dumol “wester reach”, russian river valley 2021 | 160
- Pinot Noir** / sea smoke “ten”, sta. rita hills, santa barbara 2020 | 200
- Pinot Noir** / comte geo. de vogüé, bonnes-mares, grand cru 2014 | 600
- Sangiovese** / casaloste, “gran selezione”, chianti classico 2018 | 135
- Red Blend** / overture by opus one, napa | 245
- Syrah** / colgin “ix estate”, pritchard hill, napa 2013 | 260
- Merlot Blend** / jonata “fenix”, ballard canyon, santa ynez valley 2016 | 150
- Merlot Blend** / realm cellars “the tempest”, napa valley 2019 | 260
- Cabernet Franc** / chappellet, pritchard hill, napa 2019 | 225
- Cabernet Sauvignon** / grace family “reliquus”, st. helena 2018 | 265
- Cabernet Sauvignon** / realm cellars “the bard”, napa 2018 | 320
- Cabernet Sauvignon** / opus one, napa valley 2018 | 580
- Cabernet Sauvignon** / paul hobbs, beckstoffer dr. crane, napa 2013 | 590
- Cabernet Sauvignon Blend** / cht. montrose, saint-estephe 1998 | 285
- Corvina Blend** / nicolis “ambrosan”, amarone della valpolicella 2013 | 180
- Grenache Blend** / saint cosme “hominis fides”, gigondas 2020 | 290

Beer

Draft

- No. 139 Dry Rosé** / cider, wolffer estate, rochester, ny | 9.5
- Park Light** / blonde ale, ivanhoe park brewing, orlando, fl | 8
- Stella Artois** / lager, belgium | 8
- Passion of the Heights** / tropical wheat, fl ave brewing, tampa, fl | 8
- Vacation Blood Orange** / wheat, persimmon hollow, deland, fl | 8.5
- Five Points** / ipa, ravenous pig brewing, winter park, fl | 7.5
- Hawaiian Lion** / coffee porter, big top brewing, sarasota, fl | 9

Bottled

- Coors Light** / lager, colorado, USA | 6
- Gatsu Gatsu** / rice lager, ravenous pig brewing, winter park, fl | 10
- Heineken 0.0** / non-alcoholic lager, amsterdam | 8
- Juicy** / non-alcoholic ipa, untitled art, waunakee, wi | 9

Zero Proof

- Strawberry Swing** // strawberry, basil, hibiscus | 7
- Scarlet Lady** // beet shrub, roasted strawberry, mint | 8
- French 86** // aplós “ease”, lavender, lemon, topo chico | 10
- Chiquita Cafecita** // 00 amaro, banana, coconut, espresso | 5

Soda

- Topo Chico | 4
- Coke | 3.5
- Diet Coke | 3.5
- Mexican Coke | 3.75
- Mexican Sprite | 3.75
- Root Beer | 3.75

